

# Attachment G

USDA FSIS Washington, D.C. 20250

Subject: written comments for draft  
final audit report.

30. 05. 2002. Budapest

Dr. Sally Stratmoen  
Chief, Equivalence Section  
International Policy Staff  
Office of Policy, Program Development and Evaluation

Dear Dr. Sally Stratmoen,

Thank you for sending U.S. draft final audit report referring FSIS on-site audit between 13.02.2002 – 01. 03. 2002. in Hungary.

In the report of dr. Suresh P. Singh are written only such a deficiencies which were determined at the plant on the spot and were discussed later on at exit meeting.

I appreciate that dr. Singh in this new audit report determined that on previous auditation the concerns had been addressed were corrected, and the seven establishments certified for export were visited for on-site audits, with exeptions, show good hygienic standard acceptable products processing. For the deficiencies which were found during this audit, and were discussed on final meeting, corrective actions were taken immediatly or within short time limit.

The effectiveness of the establishments was controlled by competent county veterinary stations on the following way:

- In plant 5 there was no warm water supply in hand washing facilities in the changing rooms because of mechanical problem. In the same changing room a window was not shut tight and had no mosquito-net. The deficiencies immediatly corrected or respectively repaired with in a short time limit.
- In plant 24, at the cutting room and the processing area sanitizers were not at 82°C temporarily. The local veterinary officer stopped the activities at the area and restarted after mechanical problem was fixed (the plant changed the broken pump). In the same plant cross contamination was observed on finished carcasses during enter into blast freezer due to dirty plastic flaps touching each carcass. According to the size of carcasses a suitable size of opening was cut out from the plastic flaps. With this technical modification establishment found solution to prevent continuous cross contamination of carcasses.
- In plant 62 was condensation in carcass chiller under cooler, veterinary took correctiv action immediatly.  
In the same plant in the cutting, deboning area the plastic containers collecting edible meat and bons were not identified. The plant management took appropriate action to mark the containers for edible and inedible products.

In connection with plant 7 I was just studying U.S. final audit report to write our comments. when I received information from FSIS that, in salami products of veterinary control number 7 PICK Szeged Rt. Szalámigyár és Húsüzem were detected *Listeria monocytogenes* third time.

The Hungarian Veterinary Authority immediately started to conduct investigation and stopped the export of the salami products to U.S. from plant 7.

At the same time instructed plant 7 to modify HACCP plan which would assure to find the cause of the *Listeria monocytogenes* contamination, control of the corrective actions, containing specific measure to eradicate and prevent recurrence of contamination.


Also the effectiveness of SSOP program and procedures have to be controlled more strictly. At the time when those specific actions have been completed, I will provide FSIS with a full report containing corrective actions that the company has taken, to control *Listeria monocytogenes* contamination of salami product.

- For the competent official veterinary stations supervise U.S. certified plants I repeatedly forwarded 8-3-99 FSIS NOTICE giving instruction verifying the *Listeria monocytogenes* reassessment.
- In every U.S. certified plants the *Listeria monocytogenes* program implemented into HACCP plans.
- For determination of the Ca content of mechanical deboning meat a monitoring program was made and measures were taken for its documentation.

Besides that, the smaller deficiencies – not written in the report – in all establishment had been corrected.

Thank you for your cooperation.

Sincerely

  
 Dr. Antal Nemeth  
 Head of Department  
 Department of Veterinary and Food Hygiene

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